



Owning a beautiful kitchen is everyone's dream, but planning one is not an easy task. There are many things to consider before you take the plunge. Storage choices, material options, right price... it takes time, energy and wise decision. The Kitchen Specialist provides you with all the information, knowledge and insights into kitchen making to help you make the right choice. With this Specialist Guide to the perfect kitchen you can design your dream kitchen as per your lifestyle, work style and budget.

SLEEK'S INTERNATIONAL TIE-UPS



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Get started, make a checklist

- ✓ **What needs to be changed?**
Are you opting for a complete renovation or a partial renovation? Ask yourself the question, because it will make a big difference.
- ✓ **What should come first?**
See what needs to be repaired. Do a thorough check of your wiring and plumbing problems. Next consider flooring, backsplashes and countertops, and finally is the kitchen design.
- ✓ **List out your needs**
Cutlery drawer, corner unit, backsplash, built-in hob... make a list of all that you need and desire in your kitchen. The list will not only ensure that you don't miss out on any renovation but will also help you prioritize your changes.
- ✓ **Differentiate your needs and desires**
What is your need... storage, in-built appliances, freedom from clutter or an add on breakfast table for a convenient dining with your loved ones. Desires may be something that enhances the look of the kitchen, like colour or a fancy design concept.
- ✓ **God is in the details**
Certain little things go a long way in making your kitchen more efficient. Like the width of your dinner plates will determine the depth of your crockery cabinet. Or the height of your food containers will ensure the right shelf space and even save and create more space for you.
- ✓ **Do not compromise on the vendor**
Choose an expert to execute your dream kitchen, as kitchen making is a highly specialized job.



The Kitchen Specialist is there for you

Complete Renovation

We will make renovating your kitchen an exciting experience. Brilliant ideas, plans, designs, expert advice and budget are just some of the aspects you will come across during your kitchen renovation. The ultimate result of having your home transformed into what you wanted is a thrilling experience. With a little forethought, a bit of research, good planning and Specialist assistance from us, you will be well on your way to the kitchen of your dreams! So let's plan your kitchen.

Partial Renovation

As per your requirement we can help you transform your kitchen with a few smart changes. Organise your storage with some fabulous space-saving storage units. Add more comfort to your cooking with soft-closing drawers and lift-up flaps. Replace your old appliances with the brand new built-in hobs, chimneys and ovens, or simply change your shutters only to get a brand new stylish kitchen instantly.

Plan your kitchen layout

A kitchen layout is the most important aspect of your renovation. A blueprint of your kitchen will determine how efficiently your kitchen will function and how beautiful it will look. Understanding the basic principles of kitchen design will simplify the mind-boggling design process for you.

A basic kitchen design has three major zones - The Cooking Zone, The Cleaning Zone and the Storage Zone. This is also called as the Sleek Work Triangle.



Cleaning Zone

At the center of the cleaning zone you can find the sink and under-sink unit. The dust bin unit includes selective waste collection (with separate wet and dry section) and a detergent pull-out to store cleaning products. As per research 70% of time in the kitchen is spent in front of the kitchen sinks.

Cooking Zone

The most important zone in the kitchen is the cooking zone. Appliances such as hobs, ovens, microwaves and chimneys can be placed here. Utensils of cooking and baking, such as pots, pans and heavy cooking utensils which are used all the time should be stored close to the hob. This ensures easy and quick access.

Storage Zone

This zone mainly includes all the food storage - the kitchen pantry cabinet and the refrigerator.

The basic kitchen shapes



Straight Kitchen

The single-wall kitchen plan is ideal for smaller homes. In this layout all the storage, cooking and washing areas are designed along a single wall.



U or C shape kitchen

The U shape kitchen prevents kitchen working traffic and is ideal in this respect. This practical kitchen also provides three walls of storage and a huge counter space. Make sure your U shape kitchen is at least 8 feet away from the other side to provide the minimum 4 feet of working room needed in the center of the kitchen. If you have a large U shape kitchen you can consider re-arranging the components or adding an island.



L shape kitchen

L shape kitchen has two planes meeting to form a 90 degree angle. The two adjacent walls in an L-shape kitchen form a natural Sleek Work Triangle. This plan offers flexibility in the arrangement of appliances, storage and uncluttered counter space. The work itself should flow from refrigerator to sink to cooking areas. If you are remodelling your kitchen, keep in mind that the L shape kitchen requires less space than the U or C shaped layout and can be almost as efficient.



Parallel Kitchen

This layout finds the kitchen divided into 2 parallel counters. Kitchens with this design are small and efficient, containing all essential items and appliances near you, which can be easily reachable too.



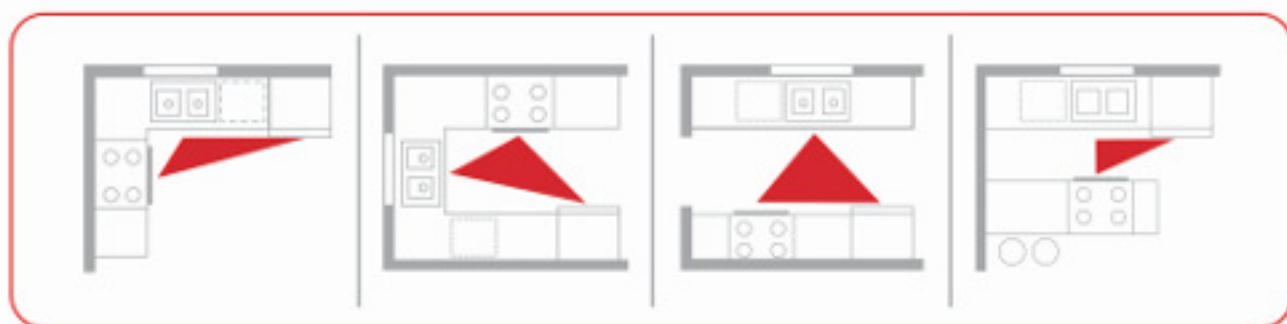
Island kitchen

Island kitchens have become a trend these days for the modern homemaker. Having an island kitchen in your home comes with many advantages, provided you have an open living plus dining room. Island Kitchen has a planning that allows two or even three people to cook together at the same time. It provides more preparation and storage space. Choose this kitchen only if your home demands a huge spacious kitchen. It will not only come with functional benefits, but will add an aesthetic charm that can change the whole appearance of your kitchen for the better!

The Sleek Work Triangle

The Sleek Work Triangle is the most researched and applied principle around all kitchens. It is the centerpoint of most kitchen layouts. The goal of a good kitchen Work Triangle is to place the three most common work zones in such a way that it minimizes traffic and simplifies movement in the kitchen.

Sleek Work Triangles for all kitchen shapes



Vastu for your Kitchen

Many people believe in the positive energies of Vastu Shastra. According to Vastu Shastra, a well-planned kitchen attracts health and happiness, and helps the house members to live an abundant life. Here are some pointers for a Vastu-compliant kitchen.

- A kitchen located in North or North-east can affect the career. The ideal direction for a kitchen is the Southeastern corner of a house. The second best choice is the North-west of a house.
- The kitchen must never face the main entrance of your apartment.
- The hob/stove must be a few inches away from the wall, and should not be visible from outside. It should be placed in such a way that the cook faces East while cooking.

Plan your kitchen structure

The basic structure of your kitchen includes the countertop, cabinets (carcasses), flooring, backsplashes, electrical points, plumbing and wall colour.



Choose your countertop

Choosing the kitchen countertop material depends on your requirement and personal taste. You can choose a number of countertop material options like wood, stainless steel, granite, solid surfaces and marble. The ideal countertop height for an Indian kitchen is 32 and 34 inches high, both are preferred as all built-in appliances are of 34 inches. It is suitable for Indians, whose average height is 5 feet.



Quartz

The latest craze to grip designer kitchens is Quartz. It is formed by different components of marble. Much harder and durable than granite, it needs no sealing or polishing and is virtually maintenance-free. It is a seamless flowing material, and is available in a variety of exotic designs and patterns. Because it is an engineered material it is costly, but worth it.

Granite

Granite is the material of choice for Indians remodeling their kitchens. Granite is both durable and beautiful, and comes in different colours. It has no acidic reactions. It is economical and can become a lifetime surface and a defining feature of any kitchen interior. Few eg. Telephone Black, Black Galaxy, Chocolate Brown, etc.



Composite marble

Composite marble is made by mixing at least 90 percent of natural marble chips or powder with polyester resin and colour pigment. The original idea of inventing composite marble was to eliminate the downsides of natural marble such as inconsistency in colour, porosity, colour limitation, uncontrollable veining etc. Composite marble has gained popularity among designers for its compatibility with today's modernity.



Solid Surfaces

Made primarily from acrylic and polyester, this synthetic material has enjoyed steady popularity over the years. The advantage about this material is that it can be melted into something new and can be fixed seamlessly incorporating sink and backsplashes. Seamless installation relates to no rough cuttings on edges to trap dirt and debris. It is the most expensive material in countertops. One can opt for the desired design that can be very well carved into the material. You can experiment with various pastel colours and textures that looks fancy and sparkling too. Few eg. Hanex by Merino, DuPont™ Corian®





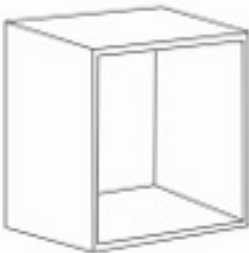
Tall Cabinet



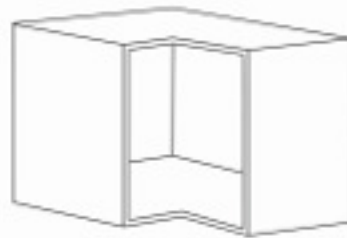
Tall Cabinet for Appliances

Choose your cabinets

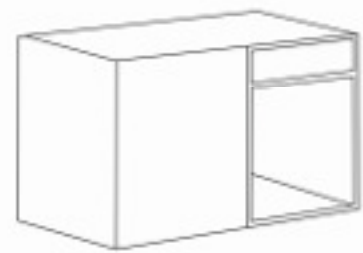
The structure of your kitchen is basically a skeleton made with your cabinets. Cabinets include base cabinets, wall cabinets, tall cabinets and corner cabinets. The best material to use for your base cabinets is Marine ply (ISI 303) as it is BWR (Boiling Water Resistant). So your cabinets will not decompose due to moisture. To save cost, MDF can be used for wall and tall cabinets which are away from the washing and wet area.



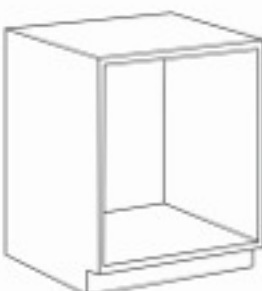
Wall Cabinet



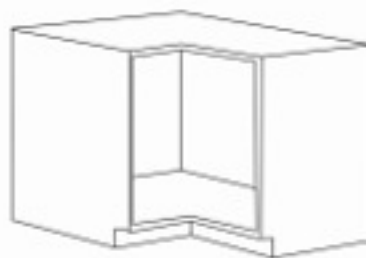
Wall Corner Cabinet



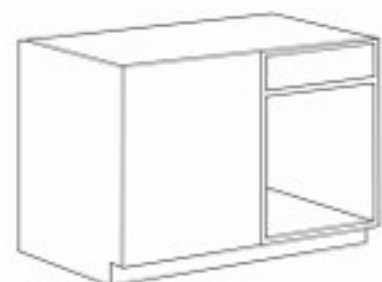
Wall Blind Corner Cabinet (Left & Right)



Base Cabinet



Base Corner Cabinet



Base Blind Corner Cabinet (Left & Right)

Other structural features



Kitchen Flooring

The kitchen flooring should be one centimeter lower than other floors, and the floor should have a proper flow towards the trap. The kitchen flooring should be resistant to acids and chemicals. The best flooring for kitchens are Terrazzo, Marble Slab, Kota Stone and Ceramic Tiles.

Kitchen Paint

Though many prefer to tile up their kitchens as it is easier to clean, there are some who would like to paint or part-paint their kitchen. Washable paint is the best option for your kitchen. The colours are a personal choice, but it is best to paint your kitchen in bright and light colours as they make the kitchen look airy, spacious and a happier place.

Kitchen Lighting

Lighting is an important part, albeit the most neglected part of your kitchen. A well lit kitchen has a combination of direct lights and indirect lights. Make sure all the lighting fixtures you install are energy-efficient as well.

General lighting: Start with some pleasant, glare-free general lighting that can be turned on by the door as you enter the kitchen. This will be useful when you come in with bags of groceries to unload. You can fit an overhead light with a dimmer switch so that you can choose a softer effect when you are sitting down to eat or relax.

Functional lighting: Good functional lighting over the worktop in the kitchen helps to prevent accidents over chopping board with those sharp knives. Task lighting can be fitted under the overhead cabinets and above the sink too. If your kitchen contains an eating area or breakfast bar, it's warm and flattering to have one or several hanging lamps with a dimmer switch over the table. This will allow you to have brighter light for homework, sewing or other tasks and softer light for mealtimes.

Mood lighting: Mood lighting can be achieved by illuminating the inside of glass-fronted cabinets, or highlighting a pretty object on a shelf or countertop. Small, directional lights are good for this.

What's your style

Today, the kitchen is not merely a work zone, it is a reflection of your persona and your lifestyle. The traditional laminated kitchen has given way to more stylized design. So now you can have an elegant Italian kitchen, a minimalist linear kitchen, a woody countryside kitchen or a contemporary living-dining fusion kitchen. Check out from these stylish range or make one that's just your own.



Minimalist Modern



Hi-tech Elegance



Countryside Warmth

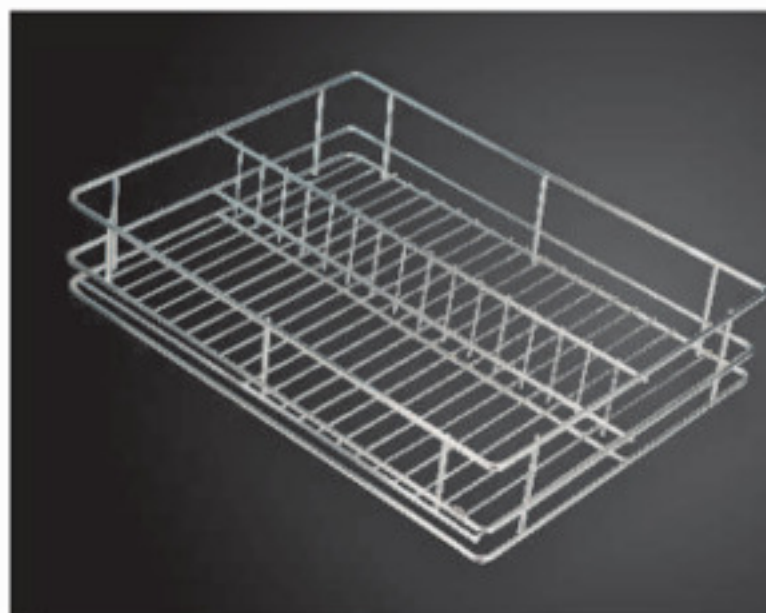


Urban Contemporary

Plan your storage

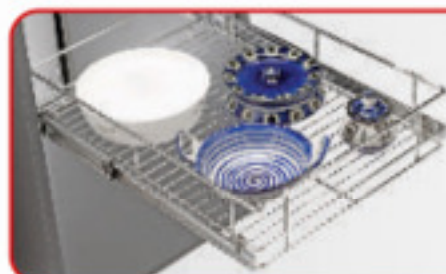
To function efficiently, everything should be in perfect order. Same goes for your kitchen. Think how fast and easy your cooking would be if everything you need is within an arm's reach. The secret to well-organised kitchen storage is proper planning with the use of new and innovative kitchen solutions. Smart storage will not only offer you more storage but will also enhance your individual cooking style.

There are basically two types of baskets used in a kitchen design, steel wire baskets and flat-bottomed baskets.



Steel Wire Baskets

Steel wire baskets are available everywhere and are used for multiple purposes but also consider SS 304 wire baskets from Sleek which are extremely strong and rust-free. It is lightweight, highly functional and easy to clean and maintain too. It is available in standard sizes to make it economical. They come with a lifetime warranty too. Steel wire baskets are the most popular option for kitchen baskets and is durable too.

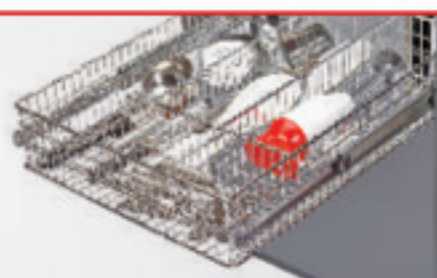


Multipurpose baskets

Store anything from bowls and crockery to food containers, the multipurpose open baskets are the most used in any kitchen.

Cutlery unit

Create your own customized solution using cutlery trays with are available with fixed dividers. Neatly divided into sections to accommodate cutlery and other tools of various shapes and sizes. Spoons, knives, forks, serving spoons, ladles, hand blender... all beautifully arranged.



Cup and saucer unit

A rack for the saucers and space for the cups, get the most organised basket for your cups and saucers.

Thali basket

Neatly arrange your thalis in this specially designed thali basket, easy to remove and easy to place.



Undersink unit

Undersink units include dustbin storage facilities with wet and dry sections to avoid smell. Also you can store detergents which can help in keeping proper hygiene in the kitchen.



Corner units

Corner units make the most of available space. It makes a wise storage facility in the raw dead corners. You can use this product for storing large number of kitchen products in a very compact manner. Corner units come in different ways and types like Carrousel, Magic corner, Twin corner, Dee tray, Merry go round etc.



Pull-outs

A pullout unit can store small spice bottles in a systematic way, so that you find what you want immediately.



Midway accessories

Midway systems are ideal for storing regular-use items and make the most of available dado space under the wall unit, which is often wasted. You can choose from the table top accessories or suspended systems. They are light, durable and require minimum maintenance. You can use the midway systems to hold glasses, mugs, cups and saucers, cutlery, plates, aluminum foil, magazine, etc. The corner double tier is a popular choice which conveniently uses the corner to hold just anything.



Specialist Tips for optimum storage

Here are a few tips for designing a kitchen layout keeping in mind minimum movement and easy retrieval of articles.

Vegetables and market items should be close to the entrance of the kitchen. This facilitates the placing of items brought from outside, without disturbing the person cooking. Big utensils should be placed next to the sink to facilitate minimum movement for washing.

Storage of grams, spices, rice, oil, flour should be on one side of the cooking range. Storage of regularly used utensils (pressure cookers, daily crockery & cutlery) should be on the other side of the cooking range.

Place glass trays and plate trays above the sink. Utensils can be placed on the tray without wiping them; the excess water will drip automatically. This saves the trouble of washing utensils and allowing it to dry and then taking the trouble of placing them on the tray.

Fix the dustbin or the bin holder on the shutter, which is placed below the sink. The detergent pullout should ideally be on the second shutter for keeping detergents and cleaning agents.



The International touch

International brands like Grass and Sige give a modern edge to kitchen accessories. Here's some trendy designs you can choose from.

G* GRASS

Grass full extension soft-closing drawers

Grass's large, wide and deep drawers have transformed traditional kitchen drawers, offering more room for space, style, elegance and utility. The full-extension mechanism makes it easy to reach the back of the drawer, so you can store your seldom used utensils or containers at the back. The sturdy soft-closing channels can withstand a load of 40 kgs and 70 kgs respectively. The soft-closing fitting makes the drawers slide open and shut with one smooth movement.



Twin Corner unit

Normally the kitchen corners are wasted spaces. This corner unit can transform your corner space efficiently. Heavy utensils like cookers, big bowls can be easily stored in here. With most kitchens often deprived of space, the Twin Corner is truly a saving grace. Not only does it make optimum use of each corner, but also provides comfort in operation. No need of bending over to pick up your vessel. While opening, the unit swings gracefully out. Just pick what you need without moving the rest.



Add-ons



Drawer organizers

Drawer organizers come in plastic and wood and are an excellent solution to organize the chaos in your drawers. The systematic storage also creates more spaces besides making retrieval and placement easy. Drawer organizers are great for your cutlery and crockery units.

Wooden Partages

No more smelly messy drawers, here's a wonderful solution to store your onions, potatoes and garlic. Made of wood, these wooden partages help separate fruits and veggies and prevents foul smell.





Bottle Railings

Neat partitions and railings to protect your bottles from colliding and breaking. What's more, these partitions are flexible so that you can adjust according to your bottles and utensils.



Drawer Slides

A low quality drawer slide can cause much agony, it is therefore important to get the best of drawer channels to ensure smooth opening and closing for many years. Here are a few pointers to keep in mind when you select a drawer channel.

- Install a full-extension slide if you need access to the entire drawer.
- For wide and deep drawers it is important to take channels that can take upto 40 kgs. For small drawers, slides which can withstand weight upto 25 kgs are perfect.
- The drawer slide should be easy to dismantle and re-install so that the drawers can be cleaned regularly.
- Slides often get damaged when the drawer is closed roughly. Look for slides with shock-absorbing capability for a longer life.

Slides are typically configured and mounted either underneath the drawer, in the center or on its sides. Each style offers different advantages.

Types of slides

- A bottom mount channel offers full extension or $\frac{3}{4}$, it lessens the drawer depth slightly but is hidden away from sight. It is the easiest to install but cannot hold much weight.
- A side mount channel is the most popular option for kitchen drawers. It can be full extension or $\frac{3}{4}$, they too lessen the drawer width slightly and are available in white epoxy and black zinc finish.

Choose your appliances

The modern kitchen is a tech-savvy kitchen with appliances that have taken the art of cooking to a new level. Built-in hobs, chimneys, ovens, cooking ranges, induction cooktops and there are more. But before you jump headlong and make huge purchases, it is better to know which type of modern appliances will suit you best, to avoid disappointment.



All about cooktops

The traditional stove has given way to modern-day hobs in stainless steel or toughened glass. From two-burners to five-burners, with enameled pan stands, front control panels, automatic ignition. Check out the entire range and their features before you choose any.

Types of hobs



Free-standing cooktop

Traditional cooktops are free-standing hobs with two to four burners. These cooktops have open burners and a visible cooking flame, offering fast, precise heating. They are preferred because they heat up and cool down very quickly. The high-end range comes with additional features like automatic ignition, enameled pan stand and front control panels. They are available in Stainless Steel.

Built-in hobs

The popular built-in cooktops blend seamlessly with the kitchen counter. They have a smooth ceramic glass top (black toughened glass) that not only looks good but are also scratch, stain and crack resistant. They too have open burners but are sleeker than regular burners.



Key features and what they mean

Toughened Glass- Single piece black toughened glass. Looks classy and is scratch and stain resistant. Also easy to clean.

Triple ring burner- It allows proper heat distribution since it has a three way flame to obtain uniform cooking, while normal burners merely heat the outer area of the pan.

Push button electric auto ignition- Requires no lighter, a mere push and swing lights up the burner.

Enameled pan stands- Are gas cooktops. These hardened enamel pan stands are highly durable and covered with heat resistant colouring to give a nice look.

All about Microwave and Oven

Freestanding Microwave

A freestanding microwave is a stand-alone kitchen appliance that sits on top of a kitchen counter. Free standing microwaves are generally less expensive when compared to built-in microwaves. These models require no special installation and are simple to replace too.



Built-In Microwave

A built-in microwave is installed in a cabinet. Built-in microwaves free up the counter space in the kitchen. Installing a built-in microwave is a good idea as it not only consumes less energy in the kitchen, but also saves your hard earned money.

Freestanding Ovens

The most popular type of oven is freestanding. As the term suggests, these models stand free from a kitchen unit or cupboard. They can be placed anywhere, on your kitchen countertop or on a cabinet or table.



Built-In Ovens

A built-in or an integrated kitchen oven is designed to give your kitchen a seamless, sleek look. It is built into your existing kitchen units. Built-in ovens free up counter space in the kitchen. Sleek offered built-in ovens include features that save the energy in your kitchen assuring a great cooking performance. These models tend to be slightly more expensive.



Cooking Range

A cooking range is an all-in-one cooking station which includes cooktops and ovens in one compact design. A cooking range not only looks good but also feels great to cook with. Fitted with the best technology - modern burners with electric ignition, ovens fitted with every function including heating, grilling and rotisserie.

All about chimneys

The chimney can easily be the most important invention for an Indian kitchen. With the amount of oily vapour and grease thrown up thanks to the constant tadkas, frying and simmering curries, the chimney comes as a boon. Not only does it remove smoke and odour from your kitchen, making it more habitable, but also saves your precious walls and your eyes and skin from damage.

There are basically two types of chimneys - traditional and designer. The traditional chimneys are simple but high-utility chimneys which have excellent suction capacities. While the designer ones have classy designs along with the utility aspect to their advantage. Chimneys cost anywhere between Rs. 5,000 to Rs. 1,00,000.

Key features and what they mean.

Aluminium Cassette Filter - Chimneys with these type of filters have multiple layers of aluminium mesh. But sometimes little particles of spices and oil get trapped in the tiny holes of the mesh and block suction. The grease particles get trapped in these filters. These filters can be easily washed by hand or in a dishwasher.

Baffle filter - Baffle filters are most apt for Indian conditions, as they separate oily particles and spice grains from the smoke. Baffle filters are more effective than cassette filters, and are easy to clean as well. Baffle filters are available in stainless steel or aluminium. Aluminium is lighter but can be very noisy.

Air Suction Capacity - It refers to the motor's capacity to suck smell and smoke, and is measured in m^3 per hour. Indian kitchens normally require more than $400 m^3/hr$ suction capacity because of the heavy cooking involved.

Number of blowers - The blowers help the motors to remove the smoke, smell and control the noise levels. More blowers a chimney has, more effective will be the operation.

Size - Consider the size of Electric Chimneys before buying, generally they are available in two sizes - 60 cms and 90 cms.

Ducting - Ducting is a permanent fixture where the chimney is connected with PVC pipes to the exterior of the house. The smoke and fumes are ducted out through the pipes, while the heavier particles get trapped in the mesh or baffle filter. Things to keep in mind while ducting is the pipe diameter, length and the number of bends the pipe can have.

Recycling - Chimneys that have the recycling mode of exhaust have charcoal filters. These charcoal filters filter the smoke and re-circulate clean air back into the room.



Island Chimneys

Island chimneys are apt for island kitchens, they hang over the cooktop.

Auto Clean Chimneys

These chimneys do not have any filters hence there is no hassle of cleaning the filters from time to time. They have a detachable oil collector that collects the oil particles. They also have an aluminium non-stick turbine blower to prevent clogging. The motor also uses a non-sticky material so no need of periodic servicing.

Types of dishwashers

Check out the range of dishwashers available and you can say goodbye to after-dinner arguments on whose turn it is to scrub the plates. Finding the right type of dishwasher for your space will ensure that washing dishes become a simple task for years to come. Dishwashers are so common today that most kitchen designers provide a niche for one in their kitchen designs.



Built-in dishwasher

The built-in dishwasher is the largest selling type of dishwasher in the market. These built-in dishwashers are customized as per your kitchen space.

Sinks

Stainless Steel

Compared to other materials, stainless steel sinks are economical. It comes in glossy, matt, anti-scratch and Micro decor finish. If you're considering a conventional sink, SS material is preferred as it is durable and has no maintenance issues. The flexibility of stainless steel sink means that they are available in a variety of installation types under mount, top mount and sinks with and without drainboard.



Styles of sinks



Top Mount

This style of kitchen sink is designed to be placed into a space within your countertop. Top mount kitchen sinks almost always have a rim or lip that hold the sink in place with a finished look. Top mount sinks are relatively inexpensive and easy to install. The lip of the sink reduces the need for an internal support system under the counter, making this type of sink a good choice for people on an economical budget. However, top mount sinks accumulate more dirt between the area of the lip and the counter of the sink.

Undermount

An undermount sink is mounted underneath the counter. There is no lip or rim, which means that the edge of counter drops off directly into the sink basin. Undermount models require more work to install because the sink must be glued to the underside of the counter. While undermount kitchen sinks look great and are easier to keep clean, one of the biggest drawbacks is that it is expensive. Most undermount sinks are not designed with specific space for faucets and attachments, so a need to make holes into your counter top arises.



Drainboard



Sinks with Drainboard

Sink Drainboard is the useful medium for your kitchen to drain down your dish. Drainboard itself is a platform extension immediately adjacent to the sink. That is why drainboard sink is used to drain extra water from the washed dishes in the sink. It is usually made of the same material as the main body of the sink such as the familiar stainless sink drainboard. Drainboard sink is a part of the sink fixture, it cannot be separated. When you install a stainless sink drainboard in your kitchen, normally the type of its sink will have one bowl and a sloping drainboard that opens into the main bowl.

Choose your shutter

After storage the shutter is the most important factor to be considered. The shutters define the look of your kitchen and if not the right selection it may even spoil the look of your kitchen. The most common mistake is to choose a wrong material and end up with decomposed or shutters that easily chip. Here are the various types of materials available for shutters.



Materials used for shutters

MDF

MDF (Medium Density Fiberboard) is a type of hardboard, which is made from wood fibers glued under medium density of heat and pressure. It is better than a normal particle board but not stronger than Marine ply. MDF is not water-proof so should be considered for dry areas only.

Marine Ply

Indian cuisine requires a lot of water use. Marine Ply (ISI 303) is the best and the perfect material used for your base cabinets as it is BWR (Boiling Water Resistant). So your cabinets will not decompose due to moisture. Marine plywood construction is unique and superior. Unlike treated plywoods Marine ply is made from at least three thin wood layers that are held together with glue. The glue used in marine plywood protects it from decay and insects. It is maintenance-free and highly durable. Although expensive majority of the people go for Marine Ply shutters.

Partical board

Partical board is manufactured from wood particals. It can also be manufactured using wood chips or strands. Wood particles are coated in adhesive resin and pressed together into a finished board. It is very economical and is available in less time, but is not water proof. Sleek, The Kitchen Specialist does not offer the same.

Types of finishes



Laminate Shutter

Laminated shutters are with lamination on MDF or Marine Ply. The shutter has PVC edge bands on all four sides giving a very trendy and modern look. It comes in Matt (Plain and wood grain), Glossy (Reflection), Textured (Embossed). You can choose from many colours and different textures. It is very basic and economical in all the kitchen shutter ranges.



Back painted Shutters

Back painted glass is form of clear glass that is painted from the back side and viewed from the front side, or glaze side. Back painted glass is a modern alternative medium for shutters in terms of looks, designs etc. It comes in various colours with a rich shine and finish.

Veneer Shutters

Veneer shutters refer to thin slices of wood, usually thinner than 3 mm that are pressed on MDF or Marine Ply giving the desirable wood finish. Veneer shutter is well polished to portray the wood effect. For wood lovers having a selected budget can save the cost of your kitchen shutters by opting for Veneer Shutter. It is the perfect substitute for wood.



Sleek Sunshine Shutters

These shutters have Polyurethane paint which provides a hard, durable gloss and can be applied to almost any surface. They are fully water-proof and long lasting. You can choose from a simple spray method to an extremely durable and high-gloss finished coating. It works on MDF and Marine Ply. You can select from a countless numbers of shades to suit your modular kitchen look.

Solid wood Shutters

Solid wooden shutters offer a fantastic solution if you are looking for the more traditional kitchen ambience. It is for the ones who love the natural woody look and finish. These shutters can be mouldable and are ideal for finely crafted designs giving a royal kitchen style and look. It is the costliest of all the shutters available. Sleek offers shutters in Oak Teak and Brick Wood too.



Membrane Shutters

Membrane shutters have PVC foil pressed on MDF board. The finishing of this shutter is precise and smooth. These shutters are comparatively thin and are flexible too. It perfectly bends at the edges, leaving no corner joints which helps in enhancing the look of the complete kitchen. They come in various colours and textures, giving you the privilege to choose from them. These shutters are imported from Italy.

Fittings for shutters



Hinges

The obvious requirement of a hinge is to attach a door or a window to a frame. What is often overlooked is that a hinge must carry the weight of the door without sagging. Hinges are often under-specified due to lack of understanding. Hence to save money, people do not consider it important. Hinges should allow the door to swing easily and with minimum friction. A hinge should withstand the forces exerted on it and through it by door closers. Furthermore, correctly specified hinges should perform to the requirements for a long period of time, which ultimately offers better value for money.

To ease the drawer functionality, Sleek provides imported hinges from Lamp (Japan) with an auto closing system and a minimum 2 mm distance between the shutter doors unlike ordinary hinges that will have 25 mm gap between the doors.



Lift-up Flaps

The new-age Lift-up Flaps from Sleek have made overhead cabinets easy to reach. The lift-up flaps have an efficient spring mechanism that ensures effortless, convenient opening of flaps to any angle between 75 degree and 90 degree. The spring-assisted function guarantees smooth movement and a secure hold for fronts.

Plan your kitchen with The Specialist

Remaking a kitchen is not an easy task. There are many things to consider before you take the plunge. Storage choices, material options, right price... it takes time, energy and good thinking. The Kitchen Specialist takes care of all your worries. From the planning to final execution... Sleek makes the process a beautiful experience.

- Step 1** Understanding your requirement.
- Step 2** Personally assessing the space.
- Step 3** Assessing your storage needs and design concerns.
- Step 4** Designing the kitchen as per the needs.
- Step 5** Working out a budget and adjusting with the same.
- Step 6** Your customised kitchen manufactured and sourced.
- Step 7** Installing your kitchen in 30-40 days.
- Step 8** Quality check by expert team.
- Step 9** Customer relations and after-sales service.
- Step 10** 1 Year free kitchen warranty against manufacturing defects.
- Step 11** Signing a 5-year AMC Contract (Optional paid service).

Get a site visit done

Sleek offers a site visit of Rs. 1000 (Kitchen design charges, which will be deducted from your total kitchen amount.)

A site visit comprises of

- Designer's personal visit to your house, for understanding the kitchen planning and taking the measurements.
- You can discuss about the requirements, budget and give suggestions on the same. Designer will show the required design and quotation after 3-4 days.
- We will assure that you get the best service and design as per your requirements till you finalize your kitchen.
- After you book your kitchen, do not forget to ask for Extended AMC Contract on payment basis as it is necessary for your valuable kitchen.

Warrantees and guarantees

- SS 304 accessories come with a lifetime rust-free warranty.
- 5-year free kitchen warranty against manufacturing defects.
- 3-year Annual Maintenance Contract (optional paid service).
- An ISO 9001:2008 company, Sleek offers quality and finish on par with International standards.

We provide complete kitchen solutions by this we mean, everything from site measurement to design, to supply of all related components with various options and lastly, installation of the kitchens. We have started with a 5 year service warranty in which we take care of your kitchens. Under the AMC, the consumer gets three services yearly. Wherein our service technicians would take care of everything in your kitchen like alignment, greasing, cleaning, oiling and tightening of hinges. This increases the life of your kitchen by 40%.



Your 3D kitchen plan will come with added 'wow' factor.

View your kitchen in 3D for more clarity. Once your designer knows exactly what you want, they'll create a 3D design tailored exclusively to your kitchen. Viewing your kitchen in 3D is a good medium that allows you to set up your dream kitchen with appliances, tables, and countertops. This tool is very useful for both inexperienced home owners and professional designers who need a quick and simple way of looking at their concepts.

- Photo-realistic 3D images of the proposed kitchen layout.
- View every little detail of your new kitchen, so it's not that hard to picture yourself cooking in the same kitchen.
- Colour elevation view of each and every part of the kitchen units. Can also change; suggest any different colour or texture.
- View finishes of the kitchen cabinet.
- Figure out your detailed quote so you know exactly how far your kitchen budget is going.
- Anything that you wish to desire or add can be added to your kitchen budget.





Why it makes sense to visit Sleek Kitchens before you decide.

1. To see how effectively you can plan your storage, and also how you can increase your existing storage space.
2. To see all the options you have in accessories that are available.
3. To check out all the new and fascinating shutter designs, to find the one that really pleases you.
4. To understand the size and composition of various accessories, as it is easier to understand when actually seen.
5. To feel the ease and elegance of advanced kitchen systems like soft-closing and lift-ups, because only when you experience it, you will know.
6. To understand how simple, hassle-free and enjoyable we make the entire kitchen-making process for you.
7. To calculate the actual value for money you will get on your Sleek kitchen.

Modular kitchen over Civil kitchen

The modular kitchens are far better in comparison to the ordinary civil kitchens. Modular kitchens appear modern and chic and can be well executed even when there is space constraint. A modular kitchen has a clean, modern and trendy look. Usually, it involves the use of straight lines and designs with a variety of modern contemporary finishes. The same levels cannot be achieved by civil kitchens. Modular Kitchen has many advantages.



Civil kitchen



Fusion kitchen

Variety

You can choose from a range of finishes (colours, patterns, material or textures) to make your modular kitchen stand out from the rest. Civil kitchens provide a limited range on all the above aspects. Kitchens with simple designs are also in vogue these days.

Design

A modular kitchen provides the user/s an organised space, hence it results in easy cooking. In a civil kitchen, it is possible to some extent, but the areas of concern would be the corners! The designs for a modular kitchen is planned scientifically and every aspect is well thought of, keeping the user/s requirements in mind. Civil kitchens are more or less standard in design and there is no science involved in understanding the dynamics of the room or even minimizing the space wastage in corner units.

Quick Installation

Installation of a modular kitchen does not take much time or effort. It comes flat-packed in boxes and is installed at the site without making any noise, dust or mess. Civil kitchens on the other hand take a lot of time and have to be installed at the site from scratch. Wood-work and stone-work happens in the kitchen itself causing a lot of dust and noise disturbance.

Maintenance

Maintenance & repair work can easily be done on a modular kitchen, as each part of the kitchen is in a separate module. So even if a part of the kitchen needs to be replaced, it can be done very easily. However, in a civil kitchen, replacement is just not possible. Repair work can be done, but at the site only.

Cleaning

Cleaning the modular kitchen requires less effort as all drawers come out entirely and one can properly access every corner of the kitchen. It's not easy to reach all parts of a civil kitchen, since the compartments do not slide out. One has to bend to reach the nooks and corners of the shelves.

Flexibility

The main advantage of modular kitchen is that you can easily carry your cabinets and modules in a box and fit the same in your new home. Civil kitchen cannot be moved to your new home.

Spacious

You can create 30% more space in modular kitchens as compared to a civil kitchen.

Modernization

Modular kitchens have a fashionable look and can be customized as per your personality, tastes and choices. It also lends a great appeal to your interior décor. It is a professional solution to your kitchen as compared to a civil kitchen.

Kitchen customization keeping in mind Indian conditions

You can preserve your civil kitchen along with customizing modular kitchen components. In India, people prefer storing food grains and other edibles in bulk. Keeping the above factors in mind, an Indian kitchen needs to be well organized with a large storage space. Modular kitchen space management solutions can utilize problem areas like corners and create 30% more storage than civil kitchens. Also, as Indian cooking involves more of wet dishes; it is increasingly prone to moisture and greasiness in the kitchen. The modular kitchen offers kitchens using water-resistant Marine Ply shutters for cabinets which is preferable in excessive humid climatic conditions and specifically for Indian style of cooking. Home makers demand a good planned kitchen that is well adapted to the civil kitchen area utilizing every available space and at the same time giving a clutter-free and a spacious look. A modular kitchen is composed of different modules of cabinets which can easily be integrated into a civil kitchen.

Sleek's happy customers

Just recently I installed Sleek Modular kitchen, the main reason for getting Sleek kitchen was that it very well fit into my budget. I got the kitchen customized to my kitchen needs and I am very happy with the results. My kitchen is more organized now. My kitchen now looks neat and clean, thanks to Sleek.

-Mrs. Reshmi Buthello, Bangalore

Sleek modular kitchen has made cooking so very convenient. My grocery storage is vast and I am very impressed with the wire baskets that withstand the heavy load. With proper organization and planning, my kitchen is complete, aesthetically to suit my lifestyle and functionally to suit my cooking. Totally proud of my Sleek kitchen.

-Mrs. Deepa Chauhan, Noida

Every evening when I come back from work, and I enter my Sleek Kitchen, I feel completely rejuvenated. It's like my sanctuary. Sleek has entirely changed the look of my kitchen, and the way I cook as well. Now, cooking is not so tedious and gets over in a matter of minutes. It's a boon for working women like me.

- Sunita Rai Chodhari

My sister had renovated her kitchen 6 years back, from Sleek. Looking at her comfort and easy cooking habits, I too got a Sleek modular kitchen at home. Kitchen being the important place of the home, it was really very important for me to get an organized kitchen. Trust me, now I too experience the same pleasure in cooking like my sister does. I am really happy and convinced with my well planned kitchen where everything has a place of its own.

-Mrs. Geeta Natarajan, Chennai

FAQs

1. Why Sleek?

Sleek has in-depth understanding and expertise in kitchenmaking, which makes us indisputably the 'Specialist' in kitchens. We are aware of the best technology and innovations around the world, but we know what will work for the Indian kitchen. Our solutions are thus contemporary and world class, and totally workable for the Indian homemaker.

2. Could you specify the kitchen solutions you offer?

By complete kitchen solutions, we mean, everything from site measurement to design, to supply of all related components with various options and lastly, installation of the kitchens. Sleek offers an amazing range of new-age accessories and high-tech appliances. Sleek also offers hardware from international brands. Sleek provides a 5 year Annual Maintenance Contract. Under the AMC, the consumer gets three yearly services in which our technicians take care of everything in your kitchen like alignment, greasing, cleaning, oiling and tightening of hinges. This increases the life of your kitchen by 40%. The Sleek range comprises just about everything one can dream of for a complete kitchen.

3. How does the international trends cycle impact Sleek kitchen offerings?

Today, the consumer is more of a globe trotter and hence has exposure to the best. His travelling regime makes him more aware of the existence of lifestyle trends. Keeping this in mind, we are revamping our product range by introducing new and innovative products, and increasing our associations with national and International players. We have tied-up with some of the biggest international names - Grass (Austria), Techninox (Italy), Scilm (Italy) and Kessebohmer (Germany). We want to ensure that the modern Indian consumer gets the best of everything to choose from, from all around the globe.

4. What are the current trends in kitchen design?

An open kitchen or Island Kitchen is in vogue now. The consumer demands more of the kitchen style in his day-to-day lifestyle. He thus demands the best in functionality, colours, innovation, material and technology. People are accepting latest products like Sleek Sunshine shutters in a major way as it is the best you can get in high end. Soft closing drawer systems are becoming a standard feature for high-end kitchens. People now prefer marine ply for shutters and carcasses as it is water-proof. Pastel colours in PU are also in vogue nowadays of which 80% of Sleek's consumers choose white.

5. Please describe your customer profile? Do you have a specific target group?

Sleek serves the middle, the upper-middle as well as the high income group. Our major customers are those who purchase new flats or renovate their old kitchens. Builder Projects are also considered as our target customers. Also we have range available for high-end needs too.

6. Range of kitchen and shutters?

The price of a kitchen will depend on the size, material, accessories and other products used in the kitchen. The prices of our full kitchens have ranged from Rs. 1,00,000 to Rs. 36,00,000. For more information, please get in touch with the nearest Sleek store.

7. Is there a particular kitchen style that is preferred?

L shape kitchens, C shape kitchens and Parallel kitchens are mostly preferred in apartment homes, where as Island kitchens and Peninsula kitchens are used in villas and bungalows.

8. What is the time frame of getting a Modular kitchen done by Sleek?

After the site visit, you can discuss about the kitchen requirements and give suggestions on the same. Designer will show the required design and quotation after 3-4 days. If everything is approved the kitchen making process would take about 35-40 days. If the required kitchen is in Solid Wood it would take about 75 days.

9. What kind of storage do you recommend?

Sleek's storage is designed in such a way that it is always functionally balanced to the individual needs and desires. One can go for innovations like corner units and tall units to maximize space utilization. Smart corner units can become extremely useful to store heavy vessels like cookers and pans. There are many such storage ideas that you would find in a Sleek kitchen, and the individual can pick what suits their working style.

10. What is the warranty for channels that we provide?

Telescopic Channels- Channels in MS (mild steel) with black powder coating come with a one year warranty.
Novapro Channels- Soft closing Channels (40 kg and 70 kg load bearing) come with a 5 years warranty.

11. Advantages & Disadvantages of shutters in MDF?

The advantage in MDF material is that it ensures good finishing. It is durable when used for the dry area like top cabinets as it does not come in contact with water. Disadvantage is that it is not a water proof material and swells when it comes in contact with water.

12. What about Marine ply material?

It is a pest treated, long lasting and water-resistant material, suitable for Indian working styles.

13. What type of platform we suggest?

In India, granite is preferred for countertops as it is a natural hard stone, is extremely durable and apt for heavy work. Plus, it is available in various colours, and is thus a popular choice for consumers. Today, modern consumers prefer joint free countertops, and there are many new materials that can be considered.

14. Does Sleek offer any warranty?

Quality is what makes Sleek kitchen a lifetime investment. Sleek gives you the best of everything. Every Sleek component is manufactured in state-of-the-art factories and goes through strict quality-control processes to assure you excellent quality and finish. A Sleek kitchen can withstand years of heavy usage thus offering you more value for your money.

- SS 304 wire baskets with a lifetime rust-free warranty.
- Exclusive 5-year warranty on Marine Ply shutters.

The images shown here are for representation purpose only. The actual product may differ.